



KOPPERT CRESS

Architecture Aromatique

Codium Blue

Taste	Truffle, Savoury, Umami
Usage	Crustaceans, fish, chicken and plant-based dishes
Culture	Naturally grown
Availability	Year round
Storage	Up to seven days at 17–25°C

Taste and Usage

The crisp and juicy *Codium Blue* could also be used as a truffle substitute with its savoury umami-like flavour and exciting saltiness. The dark bluish green *Codium Blue* has a playful and coral-like structure and is different from all other *Codium* varieties. It looks like just as it would emerged from the sea, with a very natural appearance, like seaweed in its purest form, but even better. A real eye-catcher.

Codium Blue is multi-purpose and pairs well with crustaceans, fish, chicken and plant-based dishes. Rinse lightly and eat raw like sashimi. *Codium Blue* is often eaten raw but also lightly cooked in various dishes. The creatives can combine *Codium Blue* with pastries, desserts and ice cream for an undiscovered level of flavour.

Origin

Codium Blue, where *Codium* is the Latin name and the suffix *Blue* refers to the 'Blue zones'. *Codium* is a seaweed found in several 'Blue zones' around the world. There are more than 100 specific species of *Codium*, each with a different taste, colour and texture. Koppert Cress' *Codium Blue* has been selected for its unique shape and umami-rich flavour.



Codium Blue (*Codium*)

Koppert Cress do cherish the fascinating world of plants, and we consider *Codium Blue* to be 'the truffle of the sea' in our Ocean Botanicals series.

Availability and Storage

Codium Blue is year-round available, grown and transported in purified salt water; it can be stored at a room temperature of 17–25°C until the indicated expiry date. Place in a light environment.

Produced in a socially responsible culture, *Codium Blue* meets hygiene standards. This seaweed is ready to use, as it is grown cleanly and hygienically.



Sweet



Umami



Salt



Sour



Bitter



Content: 35 g net

Koppert Cress B.V.
De Poel 1
2681 MB Monster
The Netherlands
Tel : +31 174 24 28 19
Fax : +31 174 24 36 11
info@koppertcress.com
www.koppertcress.com